

## Crystal blonde ale MB

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **20**
- SRM **3.9**
- Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (83.3%)   | 80 %  | 5   |
| Grain | Pszeniczny           | 0.5 kg (10.4%) | 85 %  | 4   |
| Grain | Cara-Pils/Dextrine   | 0.3 kg (6.3%)  | 72 %  | 4   |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Crystal | 50 g   | 60 min | 2.2 %      |
| Boil                | Crystal | 50 g   | 20 min | 2.2 %      |
| Aroma (end of boil) | Crystal | 50 g   | 0 min  | 2.2 %      |